Lunch Menu

October 2026

Starters

Lobster Bruschetta Maine lobster claw & knuckle, heirloom tomato with basil, shallot & garlic, toasted baguette, aged balsamic … 22

Royal Red Shrimp sautéed in butter, garlic, shallot and red chili flake, lemon and scallion finish, warm artisan bread … 17

Burrata Caprese 4oz burrata, heirloom tomatoes, basil, Maldon Sea Salt, extra virgin olive oil, balsamic reduction, grilled ciabatta … 18

Classic Escargot baked with tarragon scampi butter and parmesan reggiano, served with toasted crostini … 16

Stuffed Fresh Figs black mission figs with fresh marinated feta, crispy prosciutto, toasted walnuts, arugula, balsamic reduction … 16

Ahi Tuna Tartare* mango salsa, avocado, citrus ponzu, soy caramel, ginger aioli, crispy wontons … 18

Salads

Rotisserie Chicken Salad red grapes, dried cranberries, walnuts & creamy dijonaise, served on a bed of Artisan baby lettuce with grape tomato, aged balsamic vinaigrette and warm naan bread … 17

Berry Salad fresh blueberries, strawberries & blackberries, Purple Haze Goat cheese, toasted walnuts, baby arugula & red watercress, blueberry balsamic vinaigrette. … 15

Beet & Goat Cheese Salad roasted golden beets, goat cheese, walnuts, vanilla pickled onions, baby cucumbers, artisan baby lettuces, charred orange vinaigrette … 15

Caesar chopped hearts of romaine, shaved parmesan, herbed garlic loaf croutons, Eleven South's famous Caesar Dressing … 13

Salad & Veg Plate Additions: ***Local Fresh Catch*** *… 14* ***Argentinian Red Shrimp*** *… 12* ***Faroe Island Salmon*** *… 14* ***Grilled Organic Chicken Breast*** *… 12* ***Buckhead Prime Top Sirloin*** *… 18*

Soups

Butternut Bisque with 5 spice crema garnish … 8

Soup du Jour … market price

Sandwiches

includes choice of side: Caesar Salad, Pommes Frites, Sweet Potato Fries or Blue Cheese & Bacon Potato Salad. or Truffle Frites +$1, choice of Soups +$2

Hot Maine Lobster Roll Maine lobster claw & knuckle tossed in warm drawn butter, served in a toasted top cut brioche bun, served with a side of drawn butter and fresh lemon … 29

French Dip shaved, slow roasted prime rib, melted provolone, butter toasted hoagie roll, sides of horseradish cream & dipping jus … 22

Fresh Catch Sandwich lightly blackened, melted cheddar, lemon-caper aioli, lettuce, tomato, toasted French water roll … 18

Rotisserie Chicken Salad Croissant red grapes, dried cranberries, walnuts & creamy dijonaise, roma tomato, artisan baby lettuce, warm croissant … 17

Red Shrimp Tacos blackened shrimp, Napa cabbage, pickled onion, cilantro-lime aioli, cotija cheese, grilled flour tortillas … 18

Smoked Turkey and Brie shaved turkey, melted brie, raspberry jam, baby arugula, Nueske's bacon, grilled challah … 18

11S Classic Burger 8oz patty of house beef ground tenderloin, NY strip & ribeye, aged yellow cheddar, black garlic aioli, bibb lettuce, heirloom tomato, red onion, toasted brioche bun … 18

Entrees

Fresh Catch warm orzo, with sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto … 26

(price includes the option to substitute Faroe Island Salmon for the Fresh Catch)

Prime Steak & Frites 6oz grilled & sliced Buckhead Prime Top Sirloin steak, red chimichurri, truffle fries, bed of baby arugula … 27

Vegetable Plate Chef's selection of sautéed vegetables, wilted baby spinach, saffron-bell pepper jam, aged balsamic … 18

20%+ GRATUITY IS RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 6 OR MORE

Gluten Free versions for many of our dishes are available. Please Ask Your Server.

Eleven South Bistro promotes an "Ocean & Farm to Table" philosophy and we pledge to cook with the best, locally supported products available. Supply Partners: C & C Fisheries, Inland Seafood, Sysco, Cheney Brothers, Mr. Greens, Son & Skye Mushrooms and more ...

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.